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Edamame, sea salt ^(GF, DF, VV)	6
Miso soup, tofu, spring onion, wakame, sesame + shiso oil ^(GF, DF, VV)	5
Freshly shucked oysters, rice vinegar mignonette ^(GF, DF)	6
Crispy chicken skin, koji sour cream, spanner crab meat + Oscietra caviar ^(GF)	14
Grilled Noosa scallop, carrot, miso + chives ^(GF, DF)	10



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Traditional sashimi plate + condiments (small/large) ^(GF, DF)	33/66
Kingfish tartare, yuzu, buttermilk, dill oil + cucumber ^(GF)	26
Wagyu beef tataki, daikon, ponzu, mandarin kosho + garlic chips ^(GF, DF)	22
Salmon handroll, wasabi mayo, yuzu kosho + miso kimchi ^(GF, DF) 	10
Tuna handroll, fermented chilli, yuzu mayo, cucumber + avocado ^(GF, DF)	10



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Chicken thigh, chicken fat vinaigrette + chicken skin furikake ^(GF, DF)	9
Wagyu beef, miso eggplant, cavolo nero + crispy garlic ^(GF, DF)	15
Pork belly, celtic mustard + sesame seeds ^(GF, DF)	10
Miso roasted glacier 51 toothfish, yuzu mayonnaise + lemon ^(GF, DF)	22
Butternut pumpkin, black garlic + fermented chilli ^(GF, DF, VV)	9
Mooloolaba banana prawn, kombu bisque + chilli oil ^(GF, DF)	12
Chicken hearts, egg yolk, soy, shichimi + chives ^(GF, DF)	7

* Price is per skewer

 Denotes the spiciest dishes.
 GF: Gluten Free, DF: Dairy Free, V: Vegetarian, VV: Vegan
 Please advise your waiter of any food allergies or intolerances.
 We will endeavour to cater for specific dietary needs.
 We cannot guarantee against traces of allergens.

*1.3% surcharge applies to all credit card payments


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Soft shell crab handroll, pickled radish + tartare sauce ^(GF, DF)	12
Pork katsu sando, mustard mayo + bulldog sauce ^(DF)	19
Mushroom onigirazu, miso mustard kewpie, takana + bulldog sauce ^(GF, DF, VV) 	14
Cured Ora king salmon, kohlrabi miso remoulade, sushi rice cracker + shiso ^(DF, GF)	24
Zucchini, Silken tofu, shiso oil + kombu ^(GF, DF, VV)	16



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Fraser Isle spanner crab, udon noodles, kombu butter, shiso seeds + lemon oil	41
Market fish, seasonal garnish	MP
Koji grilled half chicken, white soy, enoki + chives ^(GF, DF)	34
Gooralie Farm Pork Tomahawk 500g, miso, apple + fermented Cabbage ^(GF, DF)	65
Jack's Creek flank 2+ mbs 250g ^(GF)	42
Westholme Wagyu Striploin 7+ mbs 300g ^(GF)	85
<i>All steaks accompanied w kombu dressing + cafe de Tokyo butter</i>	



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Shaved cabbage, mint, coriander, chives, kombu dressing + parmesan cheese ^(GF, V)	14
Broccoli, soy roasted almonds + sherry vinaigrette ^(GF, DF, VV)	14
Jerusalem artichokes, sunflower puree, pepitas, umeboshi + chives ^(GF, DF, VV)	17
Charred snake beans, miso + sesame dressing ^(GF, DF, VV)	14

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